

Bossier Parish Community College  
Master Syllabus

**Course Number:** CULA150

**Credit Hours:** 3-3-0

**Course Title:** Menu Planning

**Prerequisites:** None

**Text:** None

**Course Description:** The explanation of menu planning for every type of service and facility. Students will Demonstrate an understanding of menu layout, including selection, development, price structure, and restaurant style. This course includes food service design concept including the menu, the location, and the type of clientele expected. Students will be exposed to purchasing procedures, including specifications of proper handling and storage of foods. This course includes lecture, demonstration, and food preparation.

**Learning Outcomes:**

At the end of this course the student will or will be able to:

- A. List basic menu planning principles including layout and design;
- B. Create menu item description following established truth-in-menu guidelines;
- C. Apply principles of nutrition to menu development;
- D. Determine menu prices utilizing proper cost control;
- E. Plan a la carte, cycle, ethnic, banquet and buffet menu;
- F. Discuss importance of product mix, check average and their impact on profit contribution;
- G. Develop a menu layout for a foodservice operation;
- H. Discuss the availability of food and seasonal menus; and
- I. Discuss Menu Planning resources (Internet, professional and vendors).

To achieve the learning outcomes, the student will or will be able to:

(The letter designations at the end of each statement refer to the learning outcome(s).)

1. Design a complete restaurant menu including purchasing and food cost analysis; (B, D, E, F, G, H)
2. Discuss menu forms and function (E, F, H);
3. Demonstrate building the menu (A, B, C, D, E, F);
4. Discuss nutritional considerations (C, H); and
5. Demonstrate an understanding of food cost (A, F).

**Course Requirements:**

- To pass the course, student must achieve a course average of 70% or above.
- Students must have access to a computer (not mobile device), Microsoft Office, and the Internet to complete the assignments. Computer, software, and the Internet are available to students on campus during scheduled computer lab times and in the Learning Commons located in the BPCC Library.

- Students are required to use BPCC's LMS and are encouraged to use the BPCC Library to research topics and employment opportunities.
- Each student will complete Menu Design Project and a Chef of the day project

**Course Grading Scale:**

- A = 90 - 100
- B = 80 - 89
- C = 70 - 79
- D = 60 - 69
- F = 0 - 59

**Attendance Policy:**

Each student is expected to attend class regularly; excessive unexcused absences constitute grounds for suspension. Refer to the student handbook for [Attendance Policy](#).

**Course Fees:** This course is accompanied with an additional non-refundable fee for supplemental materials, laboratory supplies, software licenses, certification exams and/or clinical fees.

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Coordinator for SECTION 504 AND ADA

Angie Cao, Student and Disability Services Specialist

Disability Services, F-254

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6511

Email: [acao@bpcc.edu](mailto:acao@bpcc.edu)

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.

Equity/Compliance Coordinator

Teri Bashara, Director of Human Resources

Human Resources Office, A-105

6220 East Texas Street

Bossier City, LA 71111

Phone: 318-678-6056

Hours: 8:00 a.m.-4:30 p.m. Monday - Friday, excluding holidays and weekends.